CBK250U Bread Maker

Instructions for Use

Cuisinart®

Congratulations on the purchase of your new Cuisinart Bread Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment.

All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.

For more information on the Cuisinart product range, visit www.cuisinart.co.uk

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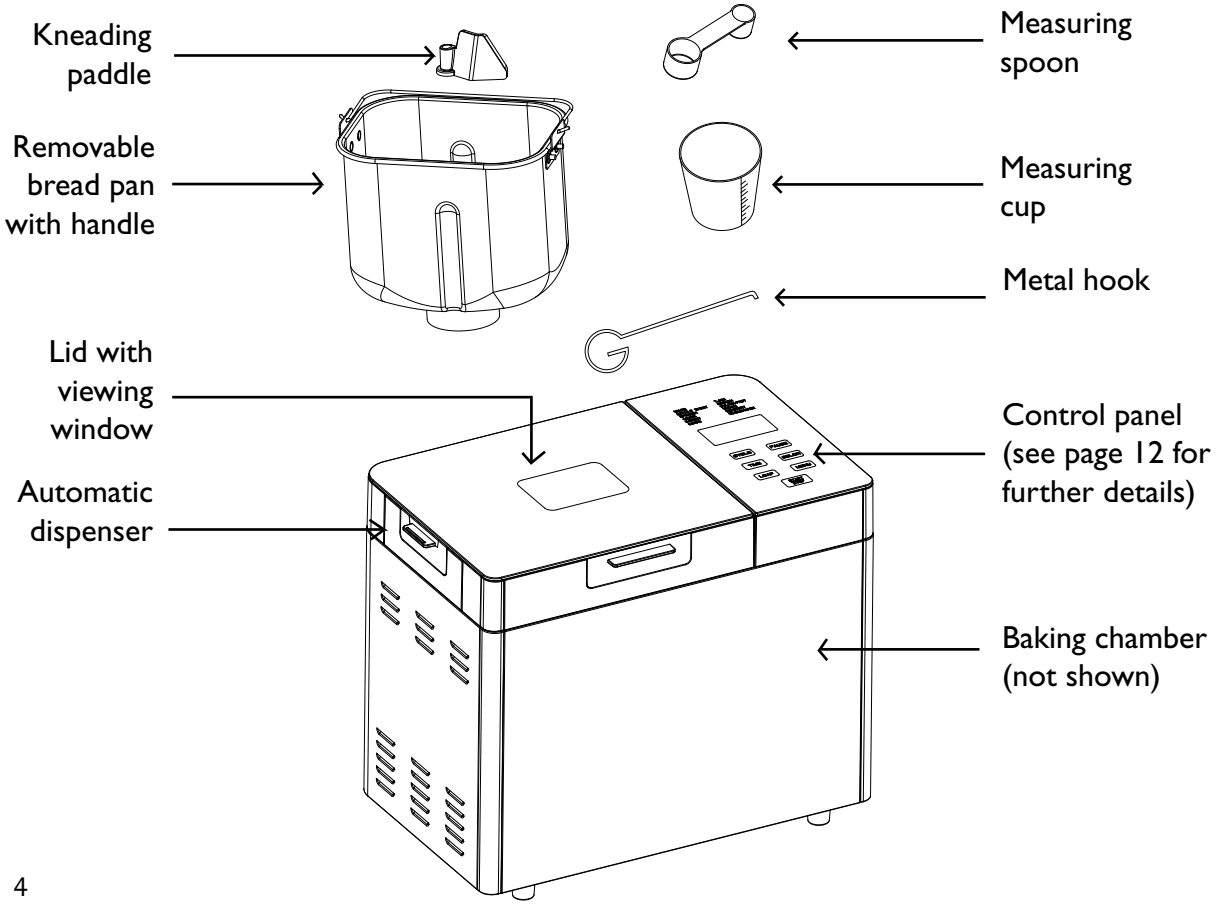
Product Features



Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Ensure all packaging materials and any promotional labels or stickers are removed from the bread maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (See 'UK After Sales Service' section for further information).
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent. (See 'UK After Sales Service' section for further information).
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the control to 'OFF' setting, and then remove the plug from the mains socket.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used only for preparation of food as described within the instructions for use that accompany it. Please retain these instructions for future reference.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.

- This appliance complies with the basic requirements of Directives 04/108/EC (Electromagnetic Compatibility) and 06/95/EC (Safety of domestic electrical appliances).

- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.

The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

CAUTION: The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies & children. These bags are not toys

The symbol on the product or on its packaging indicates that this product may not be treated as household waste . Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

UK Wiring Instructions - Cuisinart

- Your Cuisinart Bread Maker includes a BS 5 amp moulded (fused) mains plug on the supply cord.

- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 13 amp mains plug, the re-wiring should be completed as follows: (NB The moulded plug should be disposed of safely)

Class I (1) Earthed Appliance
The wires in the mains lead are coloured in accordance with the following code:
GREEN & YELLOW = EARTH
BLUE = NEUTRAL BROWN = LIVE

As the colours of the wire may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter E or ⏚ or coloured green or yellow or green and yellow.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

With this appliance, if a 13 amp plug is used, a 5 amp fuse should be fitted. If any other type of plug is used, a 5 amp fuse must be fitted, either in the plug or at the distribution board.

WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Instructions for Use

How to measure ingredients

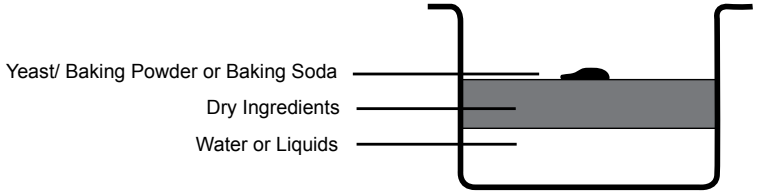
One of the important steps for making good bread is to use the exact measure of ingredients. Always use a measuring cup or measuring spoon to obtain the exact amount.

- Any liquid should be measured with the measuring cup provided. Observe the level of the measuring cup at eye level. When measuring cooking oil or other ingredients, clean and dry the measuring cup thoroughly before measuring any other ingredients.
- Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup with more than is required could affect the recipe. When measuring small amounts of dry ingredients, the measuring spoon must be used. Measurements must be level not heaped as this could affect the recipe.

Loading ingredients

Ensure ingredients are put into the bread maker in the exact order given in the recipe, for example:

- First, liquid ingredients – room temperature
- Second, dry ingredients
- Last, yeast – yeast must be separate from wet ingredients. Create a small hole in the dry ingredients using your finger or a spoon, and place yeast within the hole. Ensure the yeast is active.



- Ensure all ingredients are at room temperature, unless otherwise stated (i.e. between 24°C to 32°C. Temperature too cool or too warm can affect the way the bread rises and bakes.
  N.B. Water should not be warm, or it will affect rising.

Bread maker cycles
Once you start a selected program, the appliance will automatically take care of each step of the bread making process until the loaf finishes baking. An indicator on the LCD will display the current function: Delay, Preheat, Knead, Rest, Rise, Bake, Keep Warm or End.

Delay timer
This allows you to delay the bread making process for up to 13 hours. (See 'Delay Timer' on page 20 for further details).

Preheat
Some program require the bread maker to pre-heat. During this time, the unit is heating up.
N.B. This function is not required for all program.

Knead
Three kneads are standard for most settings. The first knead will actually mix the ingredients; one or two other short knead cycles will punch the dough down before the rest and rise cycles.

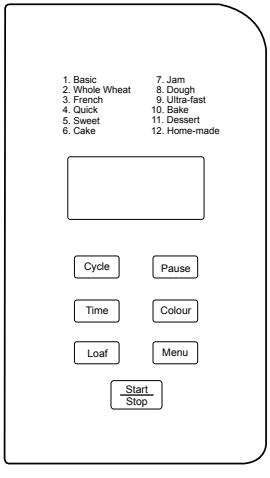
Rest
These are periods of resting in which the unit will not be active except for the countdown display.

Rise
These are periods of rising in which the unit will not be active except for the countdown display.

Bake
The loaf is in the final baking cycle. Baking time and temperature will be regulated according to the individual recipe.

Keep warm
The bread maker will automatically go into 'Keep Warm' mode at the end of the baking cycle. It will stay in this mode for 1 hour or until the machine is switched off. This means bread can be served warm; it also helps to minimise moisture build up if the loaf is if not removed from the machine immediately after baking. Some crusts will darken slightly in 'Keep Warm' mode.

Control panel



LCD display screen
Indicates your menu selection, current baking cycle, loaf size, crust colour and baking time.

Cycle
The 'Cycle' button is used in conjunction with 'Home-made' program 12. (See section 'Home-made' on page 19 for further details).

Time
The 'Time' button is used in conjunction with 'Home-made' program 12 and the 'Delay timer' feature. (See section 'Home-made on page 19 and 'Delay timer' on page 20 for further details).

Loaf
Press 'Loaf' to select desired loaf size: 700g or 1000g.
N.B. The total operation time may vary with the different loaf sizes.

Menu
The bread maker has 12 different program. Press the 'Menu' button to scroll through and select a program (see 'Table of program and cycle times, page 17 & 18). The numbers on the display screen will correspond with the number on the control panel.

Pause
Once a program has started, it can be interrupted at any time by pressing the 'Pause' button (hold down for 2 seconds to activate). The outstanding time will flash on the display screen. To reactivate the program touch the 'Pause' button again and hold down for 2 seconds.

Colour
Press 'Colour' to select the desired crust colour. Choose from Light, Medium or Dark. The machine automatically defaults to Medium.

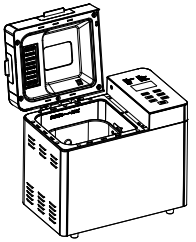
Start/stop button
To start a program, touch the 'Start/Stop' button once and hold down for about 2 seconds. A short beep will be heard and the two dots in the time display will begin to flash and the program will start. Any other button apart from 'Start/Stop' and 'Pause' will be deactivated when a program is in operation.
To stop the program, touch 'Start/Stop' button for about 2 seconds, then a beep will be heard; this means the program has been switched off.

Warning display
If the display shows 'H HH' after you have pressed 'Start/Stop' button, the temperature inside is too high. Stop the program, open the lid and let the machine cool down for 10 to 20 minutes.
If the display shows 'E E0' or 'E E1' after you have pressed the 'Start/Stop' button, the temperature sensor has malfunctioned; contact the Cuisinart Customer Care Line, (See 'UK After Sales Service' section for further information).

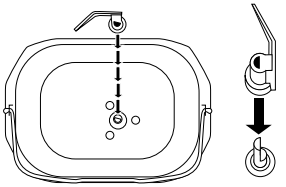
Using the bread maker

Before first use

- Check all parts and accessories are complete and free of damage.
- Clean all parts accordingly (refer to 'Cleaning and Maintenance' section on page 28).
- Set the bread maker on program 10 ('Bake') and bake empty for about 10 minutes, then let it cool down and clean all the detached parts again.
- Dry all parts thoroughly and reassemble
- Remove the bread pan by grasping the handle, turning the pan anti-clockwise and pulling up and away.



- Attach kneading paddle into the bread pan by pushing down until it clicks into place



- Add ingredients to the bread pan (refer to 'Loading ingredients' on page 10, for further information).
- Place bread pan back into the baking chamber, turning the pan clockwise. Ensure it locks into place.
- Close the lid and plug the bread maker into a mains outlet.
- When the bread maker is plugged in, the unit will beep and 1 (3:00), 1000g loaf and medium, will appear on the display. This is the default setting.
- Press the 'Menu' button repeatedly until you reach your preferred program. The pre-programed menu selections are listed on the control panel for easy reference. The corresponding menu number will be indicated on the display screen.
  N.B. you will need to keep pressing the menu button through the programs again if you pass your preferred program.

- Select your crust colour (light, medium or dark) by pressing the 'Colour' button until your desired colour is selected. Your current selection will be displayed on the display screen.
- Press 'Loaf' button to select desired loaf size (700g or 1000g). Your current selection will be displayed on the display screen.
- Press 'Start/Stop' button for 2 seconds to begin the baking process. An indicator arrow on the display screen will indicate the current program cycle: Preheat, Knead, Rise, Bake, Keep Warm.
- The first knead cycle will actually mix the basic ingredients. Three kneads are standard for most bread settings. The first knead is a few minutes, followed by a longer knead. There are periods of resting in which the unit will not be active except for the countdown display. These are rise cycles.
  Once you choose a program and press start, the unit will automatically take care of each step for you until the loaf finishes baking.
- When the baking cycle is complete the 'End Bake' signal will sound 10 times. The bread display screen will indicate that the unit is in 'Keep Warm' cycle and the time will read 0:00.
- Using oven gloves, open the lid and remove the bread pan by the handle using the metal hook provided.
  N.B. If you do not stop the machine and remove your bread, the bread maker will automatically switch to 'Keep Warm' mode. Your bread will be kept warm for 1 hour to prevent your loaf from becoming soggy. For optimal results, we recommend removing your loaf as soon as the baking cycle is complete, and letting it cool on a baking rack.
- Remove bread from the bread pan. Using oven gloves, grab the bottom of the bread pan, move handle aside and shake until the bread is released.
  For best results, allow the loaf to cool on a wire rack for 20 to 30 minutes prior to cutting.
  N.B. Be sure the kneading paddle is removed from the finished loaf before slicing. Caution: the kneading paddle will be extremely hot.

Adding additional ingredients

Nuts and seeds, raisins and dried fruits, shredded cheeses, chocolate morsels and any other additions to the dough should be added after the first rise cycle of the appropriate program, or automatically via the automatic dispenser.

The below table indicates what products can be distributed by the automatic dispenser.

Ingredient		Suitable for use with automatic dispenser	Comments
Dry ingredients	Raisins, sultanas, dried apricots, nuts, large seeds	Yes	Roughly chop but not too small as pieces may become stuck to the dispenser.
	Small seeds e.g. sunflower, sesame, poppy	No	Small seeds like these may fall out of the gaps around the dispenser door. These are best added manually at the beginning.
Moist ingredients	Chocolate or chocolate chips	No	Chocolate may melt in the dispenser; add manually.
	Cheese	No	Cheese may melt in the dispenser; Add directly into the pan with other ingredients.
Moist ingredients	Fresh fruit or fruit soaked in alcohol	No	May become stuck to the dispenser. Add directly into the bread pan with the other ingredients at the beginning of the cycle.
Herbs	Fresh or dried	No	These may fall out of the dispenser. As they are light in weight they may also not be released from the dispenser. Add manually with other ingredients.

Automatic dispenser

The bread maker is fitted with an automatic dispenser, which releases additional ingredients into the dough during the kneading cycle. This means that ingredients are not over-processed and are distributed evenly.

- The automatic dispenser is located at the top left side panel of the bread maker.
- To open pull lever out towards you.
- Fill the dispenser with the required ingredients and close drawer (The ingredients will then be added automatically before the first rise cycle.).
- When adding extra ingredients manually, refer to the times in the below table accompanied with an * which is when additional seeds or fruit can be incorporated.
  N.B. Only dry ingredients should be used with the automatic dispenser; any other ingredients should be added manually as indicated on the Adding additional ingredients chart on page 16.

Table of programs and cycle times

Program cycle / Setting process	1. Basic		2. Whole-wheat		3. French		4. Quick	5. Sweet		6. Cake
	Normal bread such as white or brown bread.		Whole wheat bread. It is not advised to use the delay function as this can produce poor results.		Longer rise time. The bread baked with this program will have a crisper crust.		Made with baking powder or baking soda . For perfect quick breads, it is suggested that all liquid should be placed in the bottom of the bread pan and dry ingredients should be placed on top.	Extra ingredients can be added to enhance flavour.		Batter type bread or cakes rather than yeast dough, leavening from baking powder, baking soda and eggs.
	1000g	700g	1000g	700g	1000g	700g	1000g	1000g	700g	1hr 17min
	3hr	2hr 55min	3hr 40min	3hr 32min	3hr 50min	3hr 40min	2hr 10min	2hr 50min	2hr 45min	
Knead1	10	10	10	9	14	14	10	10	10	6
Rise1	20	20	25	25	40	40	10A	5	5	NA
Knead 2	5*	5*	5	3	2	2	NA	5	5	NA
	5	5	5*	5*	10*	7*	5	5*	5*	5*
	5	5	10	10	7	7	5	10	10	6
Rise 2	25	25	35	35	37	35	NA	33	32	NA
Rise 3	45	45	65	65	50	50	40	40	40	NA
Bake	65	60	65	60	70	65	60	62	58	60
Keep warm	60	60	60	60	60	60	60	60	60	60

Program cycle / Setting process	7. Jam	8. Dough	9. Ultra-fast		10. Bake	11. Dessert	12. Home-made
	For jams, marmalades and compote.	Hand shape and bake in the oven.	The bread maker can bake a loaf within 1 hour and 38 minutes with this program. Loaves require warm water, extra yeast and less salt.		For bake function only. Use this setting if you want finished loaf to have a darker crust colour.	Mixing/Kneading & baking desserts.	Self program the knead, rise and baking modes.
	1hr 20min	1hr 30min	1000g 1hr 38min	700g 1hr 28min	10min	1hr 38min	3hr
Knead1	NA	20	10A	10A	NA	13	6 to 14
Rise1	15 Heating	NA	NA	NA	NA	NA	20 to 60
Knead 2	NA	NA	5	5	NA	NA	(0 to 15*) +5
Rise 2	NA	30	NA	NA	NA	NA	5 to 120
Rise 3	45 Knead and Heating	40	33	28	NA	25	0 to 120
Bake	NA	NA	NA	NA	NA	60	0 to 80
	Rest 20	NA	50	45	10 to 60	NA	
Keep warm	NA	NA	60	60	60	60	0 to 60

Home-made program

The home-made program allows you to adapt recipes and create one that is perfect for your needs.

- Select program 12 using the menu button on the touch screen control pad and press repeatedly until the program is reached.
- Touch the 'Colour' button to select light, medium or dark crust colour.
- Touch the 'Cycle' button once; Knead1 will appear on the display screen, then touch the 'Time' button to adjust the minutes and touch 'Cycle' to confirm the time for this step.
- Press 'Cycle' to enter the next step; Rise1 will appear on the display screen. Then select the 'Time' button to adjust the minutes, the number will increase rapidly if the 'Time' button is held continuously. Further touch the 'Cycle' button to confirm.
- Continue the process to set up the remaining steps. Once all steps have been completed, touch 'Start/stop' button to exit the setting and then touch again to activate the program.
  The chart on page 18 shows the number of minutes available for each cycle in this program.
  The default setting for program 12 is the same as program 1 – (Basic 1000g loaf, time 3 hours).

Removing the paddle

Before the last rise in the baking cycle you have the option to remove the kneading paddle, to avoid a paddle shaped hole in the bottom of your baked loaf (there will still be an indent from the paddle shaft.), and/or re-shape the dough.

Program cycle / Setting process	1. Basic		2. Whole-wheat		3. French		4. Quick	5. Sweet		6. Cake
	Kneading, rise and baking normal bread such as white or brown bread.		Kneading, rise and baking of whole wheat bread. It is not advised to use the delay function as this can produce poor results.		Kneading, rise and baking with a longer rise time. The bread baked with this programme will have a crisper curst and loose texture.		Made with baking powder or baking soda . For perfect quick breads, it is suggested that all liquid should be placed in the bottom of the bread pan and dry ingredients should be placed on top.	Kneading, rise and baking sweet bread. Extra ingredients can be added to enhance flavour.		Kneading, rise and baking. They are batter type bread rather than yeast dough and get their leavening from baking powder, baking soda and eggs.
	1000g	700g	1000g	700g	1000g	700g	1000g	1000g	700g	
Remove Paddle (time in minutes)	70	70	90	87	110	105	30	68	67	30

- Use the table above to select the correct time to remove the paddle
- Use oven gloves, open the lid and remove the bread pan by the handle and close lid.
- Take the dough from the pan and remove the kneading paddle.
  Caution: The kneading paddle may be hot.
- Form the dough into a neat ball and replace in the centre of the bread pan.
- Replace the bread pan in the machine and close the lid.

N.B. If you plan to remove the dough and reshape it in another pan for baking in your conventional oven, this automatically resume the process after 15 minutes.

NOTE: The paddle is designed to sit firmly in the bread pan to prevent sticking in the base of a baked loaf. If the paddle becomes difficult to remove after cooking, fill the bread pan with enough water to cover the paddle and leave for 10 minutes. This will enable the paddle to be removed easily.

Delay timer

The delay function lets you delay the bread making process for up to 13 hours.

- To delay the completion time of your recipe, first select your program, colour and loaf size, then press the 'Time' button and press repeatedly until the amount of time between the current time and your desired completion time is reached. The delay time should include the operation time of your chosen program. For example, if it is 8:30pm and you want the bread to be ready to serve at 7:00am the next day, the delay time should be 10 hours and 30 minutes. Touch the 'Time' button continuously until 10:30 appears on the display. The time is set in increments of 10 minutes. Touch the 'Start/Stop' button to activate the delay function. The countdown time will show on the display screen to show the remaining time left.

N.B. Do not use perishable ingredients such as milk, eggs, cheese and yoghurt with the delay function.

Power failure backup system

This unit is equipped with a power failure backup system. If the power supply is interrupted during the course of bread making, the process of making bread will be continued automatically within 10 minutes, even without touching the 'Start/Stop' button. If the interruption time exceeds 10 minutes, the memory cannot be kept and you must discard the ingredients in the bread pan and start again. If the dough has not entered the rising phase when the power supply breaks off, you can touch the 'Start/Stop' button directly to continue the program from the beginning.

A guide to Ingredients

The major ingredient in bread making is flour, so it is important to use the correct one for a good loaf.

Bread flour
Bread flour has a high gluten and protein content. As the gluten content is higher than most common flours, it is good for making larger loaves and has a better inner fibre.

Plain flour
This flour contains no baking powder and is only suitable for making quick bread.

Whole-wheat flour
Whole-wheat flour is ground from grain. It contains wheat skin and gluten, is heavier and more nutritious. The bread made using whole-wheat flour is usually smaller in size; so many recipes usually combine whole-wheat flour and bread flour to achieve the best results.

Self-rising flour
This is a type of flour that contains baking powder. It is usually used for baking cakes.

Cornflour and oatmeal flour
Cornflour and oatmeal flour are ground from corn and oatmeal separately. It is added to rough bread as it is great for enhancing flavour and texture.

Sugar
Sugar is an important ingredient as it increases the sweetness and colour of bread. Sugar also provides food for the yeast, although it is not entirely essential as modern types of dried yeast are able to feed on the natural sugars and starches found in the flour.

Yeast
For most bread machine recipes, we recommend active dry, easy blend, instant or bread machine yeast. The 'instant' types of yeasts are milled slightly finer and produced at lower temperatures resulting in fewer 'dead' cells. It gives very good results in the bread machine. Rapid rise yeast or quick rise yeast is specifically for the shorter/rapid cycles, as it helps to shorten the rising cycle – adding vital gluten as well as aiding in its rise.
Yeast must be stored in the refrigerator as the fungus in it will be killed at high temperatures.
Before using, check the use by date. Store it back in the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by bad yeast.
The following ways describe how to check whether yeast is fresh and active:

- Pour 125 mls hot water (43°C - 46°C) into a measuring cup.
- Put 1 teaspoon white sugar into the cup and stir, then sprinkle 2 teaspoons of yeast over the water.
- Place the measuring cup in a warm place for about 10 minutes. Do not stir the water.
- The froth should be up to 250 mls, otherwise the yeast is dead or inactive.

Salt
Salt is a necessary part of a yeast bread recipe. It not only adds or enhances flavour, but it controls the yeast and aids in the rising of the dough. Table or sea salt can be used. Sea salt is more flavourful.

Egg
Eggs add taste, richness and colour to breads. They act as emulsifiers and aid in keeping breads fresh and moist.

Fats (unsalted butter, olive oil, vegetable oil)
Fats add taste, texture and moisture to breads. Most French breads do not have added fats. It is recommended to use unsalted butter or a good quality olive oil for recipes calling for butter or olive oil.

Baking powder
Baking powder is used in programs 'Ultra Fast' and 'Cake', as it does not need rise time.

Soda
This can be used in combination with baking powder.

Liquid
Water is an essential ingredient for making bread. The water temperature should be between 20 degrees and 25 degrees Celsius. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavour and improve crust colour.

Hints and Tips

- Use top quality ingredients to make your bread machine breads.
- Measure all ingredients accurately and have them ready before adding to the bread pan.
- The key to successful bread making is to use exact measurements. When measuring ingredients use liquid measuring utensils for liquids and dry measures flour for dry ingredients. Stir all flours first, spoon into dry measure and level off using the flat side of a knife or spatula – do not pack down.
- If you do not have a scale, let your eyes and hands guide you in adding more flour or liquid as necessary. Dough should be smooth and not cling to fingers when touched. Additional amounts of flour or liquid should be added 1 teaspoon at a time. This should be judged during the first knead only.
- Giving the kneading paddle a light coating with a non-stick cooking spray or vegetable oil may make it easier to remove if it bakes into a loaf.
- Add ingredients to the pan in this order – liquids, melted or softened butter, salt and sugars (including honey, golden syrup, treacle, syrup), herbs, flours, dried milk, wheat gluten flour (if using), yeast. Do not allow the yeast to touch the wet ingredients, (refer to 'Loading ingredients' section on page 10 for further details).
- If using perishable fresh ingredients such as dairy products, eggs, chopped fruits or vegetables, do not use the 'Delay Timer' feature. Dried ingredients such as dried egg powders, dried buttermilk or dry milk may be used as a substitute for some dairy products and eggs. Add the water to the machine first, and then add the dried substitution after the flour to keep them separate. If using substitute dried ingredients and you have no other fresh, perishable ingredients in your bread recipe, you may then use the 'Delay Timer' feature.
- Bread machine baking is affected by the temperature and humidity of the day; this is often the cause of varied dough consistency and results. You may need to adjust the level of dry or wet ingredients accordingly.

NOTE: due to the nature of the bread machine you may across a small patch of unmixed flour on the loaf. This is normal and can be brushed off the finished poduct.

- The temperature of ingredients is important in bread machine baking. Ideal temperature is room temperature between 24°C and 32°C. Use an instant read thermometer to check the temperature. Cold ingredients should be allowed to come to room temperature. Liquids and butter may be combined and placed in a microwave on the defrost setting to warm without heating too hot. Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

- When adapting a recipe, do not omit the little amounts of ½ teaspoon or less – they are essential to the chemical composition of the bread.

- A general formula for a 700g loaf is 410g bread flour, 275-375 mls liquid, 1 teaspoon salt, 1 teaspoon sugar, 1 ¾ to 2 teaspoons yeast. Use this as a basic formula and make any adjustments from there.

  N.B. you should not use more than 700g flour total in the bread machine.

- Wheat gluten flour can be added to recipes to improve loaf height, texture and structure, particularly with whole grain flours or breads using whole wheat, oat flour or rye flours.

- For a more uniform loaf of bread, remove the dough before the final rise cycle signal, then remove the kneading paddle and reshape the dough into a neat loaf.

- Use the 'Whole Wheat' program when baking breads containing not only whole wheat flour but other heavy flours that will require a longer knead and rise.

- All breads slice best when allowed to cool for a minimum of 30 minutes (preferably longer) before slicing. If you wish to serve bread warm, wrap in foil and heat in oven.

- For quick breads/batter breads, spray the bottom and halfway up the sides of the bread pan with cooking spray before adding ingredients, to assist in release. Loosen the loaf with a plastic spatula before turning out.

- For white breads and any recipe calling for a white flour (unless it is a quick/batter bread requiring cake flour), the best flour to use is bread flour, which has a higher protein content.

- If you are adapting a recipe and it requires you to add half an egg, use a small egg as a replacement for half. A large egg is generally equal to about ¼ cup.

- A pinch of ginger or a bit of vitamin C can give a boost to the yeast and help it to grow better.

- Too much cinnamon, garlic, citrus zest or alcohol can counteract the rising properties of yeast.
- Always add nuts via the automatic dispenser or when the mix-in signal sounds. Adding them too early may result in their becoming too finely ground.

Troubleshooting

Dough does not rise properly
Check expiry date of yeast. Make certain yeast is fresh and properly stored (sealed in a cool dark place). Liquid may have been too hot and killed yeast or liquid may have been too cool and yeast did not activate completely. Liquids should be between 24°C to 32°C for best bread machine results.
'Delay Timer' feature used but ingredients were introduced to the bread pan in the incorrect order.

Short loaves
- Not enough sugar in recipe.
- Not enough yeast. Yeast was old or improperly stored.
- 'Delay Timer' feature used and ingredients not placed in bread pan properly.
- Salt came into contact with yeast and killed yeast.
- Loaves with whole wheat and or whole grain flours will were not introduced to the bread pan in the correct order.

Sunken, uneven tops of loaves
High humidity or high room temperature. Do not place bread machine in sunny window.
On high humidity days, try increasing the flour by one tablespoon per cup of flour used.

Under-baked, gummy texture
- Dough too wet. When baking next loaf of same bread, watch dough during the first knead and add additional flour, 1 or 2 teaspoons at a time.
- Too much whole grain or whole grain flour used.
- Bread pan too small for recipe.

Collapsed loaf
- Dough too wet. When baking next loaf of same bread, watch dough during the first knead and add additional flour, 1 to 2 teaspoons at a time.
- Water not correct temperature.
- Ingredients not in correct proportions. Ensure you measure dry ingredients correctly by stirring flours first, spooning into measuring cup, and then levelling.

Open texture

- Dough too wet. When baking next loaf of same bread, watch dough during the first knead and add additional flour, 1 to 2 teaspoons at a time.
- Too much yeast was used.
- Salt was omitted or incorrectly under measured.

Dense, heavy texture

- Dough too dry. When baking next loaf of same bread, watch dough during the first knead and add additional water/liquid 1 teaspoon at a time.
- This may occur when substituting low fat products such as fat-free milk or egg replacers, light butter or margarine, fat-free sour cream or cream cheese.
- Not enough sugar in recipe.
- Not enough yeast used.

Kneading paddle embedded in the loaf

- If you are nearby when the signal before last rise sounds, you can remove the kneading paddle, reshape the loaf and replace.

Cleaning & Maintenance

- Always unplug the appliance from the mains socket before cleaning.
- Before first use and after every use, clean each part thoroughly.
- Periodically check all parts before reassembly.
- Allow the appliance to cool before cleaning.
- Never immerse the unit in water or other liquid.
- To clean the housing and control panel, wipe with a clean, damp cloth and dry before storing. Never use rough, abrasive materials or cleansers to clean any part of the unit.
  Wash the baking pan, kneading paddle, measuring spoon and measuring cup with warm soapy water and rinse thoroughly, or clean in the upper rack of the dishwasher. Dry all parts after use.
- If you have trouble removing the kneading paddle from the bread pan, soak in warm water for 10 to 15 minutes, this will loosen the blade.
  N.B. Do not use metal utensils with the baking pan as they will damage the non-stick surface.
- To clean the baking chamber, remove any bread crumbs by wiping them away with a slightly damp cloth or clean pastry brush

UK Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorised persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see 'UK After Sales Service' for details).
- This guarantee is only valid in the United Kingdom and Eire (includes Channel Islands and Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.
- This guarantee does not cover accidental damage.

UK After Sales Service

For further inspiration and recipes for using your Cuisinart Bread Maker please visit our website www.cuisinart.co.uk or our YouTube channel www.youtube.com/user/CuisinartUK, for technical advice and troubleshooting, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or alternatively, email your enquiry to support@cuisinart.co.uk.

In Guarantee

Return the product to the Cuisinart Service Centre at the following address:

Customer Care Centre
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Enclose your name and address, together with proof of purchase and details of the fault. Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Care Centre at the following address:

Customer Care Centre
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

www.cuisinart.co.uk

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